## Mixed Berry Parfait



| Recipe Rating |  |
| :--- | :--- |
| Total Time | 15 Minutes |
| Cooking Time | None |
| Total Labour | 15 Minutes |
| Knife Skills | Basic |


| Equipment |
| :--- |
| Spatula/Spoon |
| Mixing Bowl or Pan |


| Nutrition Facts Valeur nutritive |  |
| :---: | :---: |
|  |  |
| Per 1 serv (138g) / par 1 serv (138g) |  |
| Amount  <br> Teneur \% valeur q | \% Daily Value \% valeur quotidienne |
| Calories / Calories 100 |  |
| Fat / Lipides . 5 q | 1\% |
| Saturated / satures 0 g <br> + Trans / trans |  |
| Cholesterol / Cholesterol 0mq |  |
| Sodium/Sodium 60mg | mq $3 \%$ |
| Carbohydrate / Glucides 189. | des 18q 6\% |
| Fibre / Fibres 29 | 9\% |
| Sugars / Sucres 10 g |  |
| Protein/ Proteines 5g |  |
| Vitamin A / Vitamine A |  |
| Vitamin C / Vitamine C | 2\% |
| Calcium/Calcium | 15\% |
| Iron/ Fer | 4\% |

## Mixed Berry Parfait

|  | 25 Portions |  | $\mathbf{5 0}$ Portions |  |
| ---: | :---: | :---: | :---: | :---: |
|  | Metric | Standard | Metric | Standard |
| Vanilla Yogurt | 2.35 Kg | 5.1 Lbs | 4.7 Kg | 10.2 Lbs |
| Rolled Oats | 200 gm | 7.1 oz | 400 gm | 14.2 oz |
| Brown Sugar | 50 gm | 1.8 oz | 100 gm | 3.6 oz |
| Mixed Berries | 875 gm | 1.9 Lbs | 1.75 Kg | 3.8 Lbs |

## Method

1. Portion yogurt into serving dish (glass used for visual display).

Wash mixed berries (defrost if frozen).
2. Sprinkle rolled oats over the yogurt.
3. Sprinkle brown sugar over rolled oats.
4. Add mixed berries to the top and serve.

Garnish: Mint leaf or a garnished berry
Food Accompany: Any suitable accompaniment

